



## NEWS RELEASE

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### Food Warriors fuel the force during Operation Starlight

**HOHENFELS, Germany** – Feeding the force is fueling the force. The cooks and nutrition specialists from the 212<sup>th</sup> Combat Support Hospital teamed up with chefs from the 208<sup>th</sup> Field Hospital (Liverpool) to provide that fuel during Operation Starlight Oct. 3.

The dining facility will provide nearly 12,000 servings to the American and British Soldiers during the units' first-ever joint medical training exercise.

While the typical cuisines of the two countries may differ, the importance of providing a good meal has remained a constant.

"It's very important to serve good and nutritious meals during training exercises like this," explained Sgt. Toya Brinson, a 212<sup>th</sup> CSH nutrition care noncommissioned officer working in the dining facility. "Our meals can serve to provide the Soldiers with energy they need to continue with the mission and can also serve as motivation during long workdays."

Each meal the cooks aimed to give Soldiers several options of British and American cuisine. Some entrées were more well received than others, according to Sgt. 1<sup>st</sup> Class Calvin Bowens, the DFAC noncommissioned officer in charge.

"The steak and chicken were very popular by both country's Soldiers, but some days certain items just haven't been touched. Although, the American Soldiers will try nearly anything put down in front of them, so they seem to try everything at least once," Bowens said.

Exposing yourself to other cultures is part of the intent of the training exercise, and Brinson said that the food is usually a key part of any country's cultural identity.

"The whole point is to get the experience of another culture, so this is a good way to try something different and learn about other types of food," said Brinson.

So far so good said Maj. Bradley Damschen, the logistics operations officer for the 212<sup>th</sup> CSH.

"It's been outstanding service and a great combination of both American and British cuisine," said Damschen.